



BRICK OVEN PIZZA

MARGHERITA · 17

Fresh Mozzarella, San Marzano Tomato, Basil

BLACK TRUFFLE · 24

Wild Mushrooms, Fontina, Fine Herbs, Truffle Oil

PROSCIUTTO · 21

Wild Arugula, Mozzarella, Spring Onion

BUFFALO CHICKEN · 19

Blue Cheese Crumbles, Celery, Ranch Dressing

CHARRED PEPPERONI · 21

Bandolero Soppressata, Fresh Mozzarella, Tomato, Chilli-Honey

SPINACH & ARTICHOKE · 21

Spinach, Artichoke, Mozzarella, Gruyere

RAW BAR

Daily Oyster Selection · MP
Littleneck Clams · MP

Chilled Jumbo Shrimp · 4.50 each

SEAFOOD PLATTER · 75

6 Jumbo Shrimp, 6 Oysters, 6 clams, Tuna Tartare

STARTERS

SOUP DU JOUR · MP

Chef Prepared Daily

CRISPY OCTOPUS · 23

Portuguese Octopus, Smoked Paprika Gastrique, Fingerling Potato Salad, Mustard Caviar

CRUNCHY RICE CAKES · 18

Spicy Tuna Tartare

FRIED CALAMARI · 18

Sweet Chili Gastrique, Scallion, Sesame Seeds, Cilantro

GERMAN PRETZEL · 14

Spicy Brown Mustard or Guinness Beer Sauce

MUSSELS SOPHIA · 19

Lemon, Basil, Cherry Tomatoes

GUACAMOLE · 15

Avocado, Lime Juice, Serrano Chiles, Onions, Cilantro

TUNA TARTARE · 22

Ahi Tuna, Guacamole, Asian Pear, Crispy Shallots, Idaho Chips, Ponzu

MAC N'CHEESE · 18

Applewood Smoked Bacon, Herb Panko Crust

CRISPY CAULIFLOWER · 15

Smoked Paprika, Dijon Mustard, Honey, Pickled Red Chillies, Turkish Apricot

FRIED SHISHITO PEPPERS · 12

Olive Oil, Lemon, Maldon Salt

MEXICAN STREET CORN · 14

Chipotle Mayo, Fresno Chillies, Parmesan Cheese

GREENS

ADD CHICKEN · 8 | JUMBO GRILLED SHRIMP · 17 | ATLANTIC SALMON FILET · 18

WATERMELON · 16 ^{GF}

Kalamata Olives, Feta Cheese, Red Onions, White Balsamic Vinaigrette

KALE CAESAR · 17

Kale, Romaine, Panko Breadcrumbs, Parsley, Lemon & Lime Zest

BURRATA · 19 ^{GF}

Prosciutto, Wild Arugula, Cherry Tomato, Basil Vinaigrette

HEIRLOOM TOMATO · 18

Fresh Basil, Rustic Bread, Garlic, Parsley, Radishes

BETWEEN THE BREAD

LOBSTER ROLL · 32

Mayo, Lemon, Celery, Chives, Old Bay Potato Chips, Sour Pickles

VEGETARIAN BURGER · 19

Black Bean, Corn & Bell Pepper, Avocado, Roasted Veggies, Chipotle Mayo

PRIME SIRLOIN BURGER · 21

Aged Cheddar, Maple Bacon, Grilled Onion, Tomato, Pickles, Red Leaf Lettuce

CHOICE OF FRIES, SWEET POTATO FRIES, OR MIXED GREENS SALAD

Sushi

SPECIALTY ROLLS

DOUBLE TUNA · 20 ^{GF}

Spicy Tuna Tartare, Asian Pear, Tuna Sashimi, Jalapeno, Yuzu Tobiko

RAINBOW · 20 ^{GF}

Spicy Salmon, Cucumber & Mango. On top Salmon, Tuna, Hamachi, Avocado, Wasabi tobiko

WAGYU STEAK TARTARE · 21 ^{GF}

Tuna, Avocado, Black Truffle Salsa, American Caviar, Garlic Chips

KING CALIFORNIA · 19 ^{GF}

Spicy King Crab, Salmon Sashimi, Cucumber on Top with Avocado, Yuzu Miso

TEMPURA DRAGON · 20

Shrimp Tempura, Mango, Cucumber, Spicy Tuna, Almond, Special Sauce

SUSHI BOAT · 125

Chef's Selection 4 Specialty Rolls, 4 Regular Rolls, 6 pc Nigiri

CUT ROLLS

Big Eye Tuna · 12 ^{GF}

Spicy Big Eye Tuna · 13 ^{GF}

Avocado Cucumber · 9 ^{GF}

Salmon Cucumber · 12 ^{GF}

California · 11

Shrimp Tempura · 13

Unagi Avocado · 12

Spicy Salmon · 13 ^{GF}

SUSHI OR SASHIMI PLATTER · 26

ENTREES

GRASS FED FILET MIGNON · 46

8 oz Fillet, Potato Gratin, Peppercorn Sauce

GRILLED BRANZINO · 39 ^{GF}

Cous Cous, Lemon Beurre Blanc

LOBSTER PAPPERDELLE · 36

Homemade Papperdelle, Fresh Lobster, Cherry Tomatoes, Thai Basil, Breadcrumbs

ATLANTIC SALMON · 38 ^{GF}

Summer Seasonal Vegetables, Lemon Beurre Blanc

BRICK CHICKEN · 32 ^{GF}

Rosemary, Sage, Oregano, Sautéed Corn, Cherry Tomato, Fresno Chillies

PORTERHOUSE FOR 2 · 105

32 oz Porterhouse, Choice of 2 Sides

SIDES

Crispy Onion Ring Tower · 10

Yukon Gold Potato Puree · 10 ^{GF}

Truffle Fries with Fine Herbs · 10

Truffle Tater Tots · 10

Roasted Seasonal Vegetables · 10

Daily Selection

Macaroni Salad · 10

Mixed Greens Salad · 10

Food Allergies? If you have a food allergy, please speak to the owner, manager, chef, or your server.

20% Gratuity will be added to parties of 6 or more.

^{GF} — Gluten free